Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

HOMEMAKERS' CHAT

FOR BROADCAST USE ONLY

U. S. DEPARTMEN
OF AGRICULTUR
OFFICE OF INFORMATIC

(Release on receipt)

SUBJECT: "Chicken in the Can"--Information from the Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture

-oOo-

Chickens are in the news these days. We have more chickens than we can feed if we are to ship grain to the hungry peoples overseas. So in order to save grain ...we are urged to eat chicken now. Most of us--of course--don't really need much urging when it comes to eating chicken.

You may have already thought of this...but if you haven't done anything about it...I'd like to remind you that this is a good time to can some chickens...plump, stewing hens that have just the right flavor.

Canned chicken is a most convenient product to have on your pantry shelf. It's a wonderful time-saver. Just open a can of chicken...heat it up...and you're ready to serve the family's favorite dish in no time at all...toasted chicken sandwiches...chicken pie...or chicken salad.

Canning chicken is not a complicated job. In just a minute I'll tell you wher you can get a book of directions that will show you how to can chicken step by ste

You need a pressure canner to process chicken. But you may use either glass jars or tin cans...whichever you prefer or happen to have on hand. Tin cans--of course--call for a sealer.

It's best not to fry the meat before you can it. The brown crust that tastes so good on fresh-cooked chicken becomes dry and hard in canning. And it may even have a disagreeable flavor. And speaking of flavor...it's best to can livers alone But it's all right to put the gizzards and hearts up together.

Now for those directions I mentioned. You'll find them in a bulletin prepared by the U.S. Department of Agriculture. It's called Home Canning of Meat. And you can get a copy free if you'll send your request to the Radio Agriculture, Washington, D. C.

3-13-46

#########